

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE PELLETIER HIBON

AOP Givry
White**PRESENTATION**

The family property took off with André Pelletier (1898-1953), who acquired his first plots in Givry. His son Henri continued his work until his retirement in 2005, after partnering with Luc Hibon in 2001. Today, Luc Hibon and his wife cultivate 7 hectares of vines, certified HVE (High Environmental Value). In 2019, the estate took a new step by investing in hydraulic inter-row plows, allowing soil maintenance without chemical herbicides. Vinifications focus on fruit expression and the limestone terroirs of Givry. Its particularity? Family management that has evolved with the times, combining traditional know-how and an eco-responsible approach to preserve the richness of the Chalonais terroir.

VARIETAL

Chardonnay 100%

TERROIR

Calcareous brown soils.

HARVEST

The grape harvest is carried out by hand.

WINEMAKING

The wines are neither inoculated with cultured yeasts nor filtered, preserving their natural character and authenticity.

AGEING

Aged in oak barrels to enhance complexity and structure.

SERVING

10 to 12°C

AGEING POTENTIAL

2 to 3 years

TASTING

Crafted from old Chardonnay vines rooted in the clay-limestone soils of the Côte Chalonnaise, this Givry Blanc stands out for its finesse and complexity. Aged in oak barrels, it reveals a pale yellow hue with green highlights. The nose is expressive, offering aromas of citrus especially pink grapefruit alongside floral touches and white-fleshed fruits. On the palate, the attack is crisp and vibrant, with citrus-driven freshness and good volume. The finish is long, balanced, and elegant.

FOOD PAIRINGS

This refined white Burgundy is a versatile match for a range of dishes:

As an aperitif: Its freshness makes it an ideal way to start a meal.

Seafood and fish: Pairs beautifully with grilled fish, shellfish, or seafood in light sauces.

Poultry: A great companion to roasted chicken or poultry with creamy sauces.

Cheese: Works well with soft and semi-hard cheeses like Comté or Brillat-Savarin.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.